

## **FRESH OYSTERS**

Cocktail Sauce, Mignonette, and Fresh Horseradish

### **SEASONAL EAST COAST OYSTERS ON THE HALF SHELL**

**\$2.50 Per Piece**

**\$24.95 Per Dozen**

## **APPETIZERS**

### **CABERNET SAMPLER**

**13.95 PER PERSON**

1 Jumbo Shrimp Cocktail, 1 Maryland Crab Cake, 2 Fried Lobster Tails

#### **BEEF TENDERLOIN CARPACCIO 13.95**

Fried Capers, Horseradish Cream Sauce

#### **SMOKED NORWEGIAN SALMON 11.95**

Capers, Red Onions, Dill Cream Sauce, Toast Points

#### **HERB CRUSTED LAMB LOLLIPOPS 12.95**

Fried Shallot Strings, Warm Mint Jelly Glaze

#### **YELLOW FIN TUNA SASHIMI 16.95**

Siracha Ginger and Shoyu Sauce

#### **PRINCE EDWARD ISLAND MUSSELS 12.95**

Garlic, Shallots, White Wine Broth, Grilled Garlic Toast

#### **CRISPY FRIED LOBSTER TAILS 4PCS 13.95**

English Honey Mustard

#### **ESCARGOTS IN PASTRY CROCKS 12.95**

Pernod Garlic Butter

#### **GULF SHRIMP COCKTAIL 11.95**

Traditional Cocktail Sauce

#### **PRIME BEEF SATAY 10.95**

Asian Sesame B-B-Q Sauce

#### **MARYLAND STYLE CRAB CAKE 13.95**

Whole Grain Mustard Beurre Blanc

## **SOUPS**

**BISQUE OF MAINE LOBSTER** Jumbo Lump Crab Meat **9.95**

**FEATURED SOUP OF THE DAY 8.95**

## **SALADS**

#### **"CABERNET" SALAD 9.95**

Pear Tomatoes, Hearts of Palm, Sweet Peppers, Artichoke Hearts, Sliced Egg, Shaved Asiago Cheese, Bleu Cheese Crumbles, Creamy Basil Dressing

#### **CAESAR SALAD 9.95**

Fresh Shaved Parmesan, Croutons

#### **JUMBO LUMP CRAB SALAD 16.95**

Asian Slaw, Sweet Ginger Vinaigrette, Crispy Wontons

#### **WEDGE OF ICEBERG LETTUCE 9.95**

Cherry Tomatoes, Bacon, Croutons, Bleu Cheese Dressing

#### **BEEFSTEAK TOMATO SALAD 11.95**

Sweet Red Onions, Pesto, Fresh Mozzarella or Bleu Cheese, Balsamic Vinaigrette

#### **SEARED FOIE GRAS 16.95**

Mixed Greens, Poached Apples, Shaved Pecorino Romano

#### **WARM SPINACH SALAD 9.95**

Cashews, Bacon, Mushrooms, Crumbled Goat Cheese

#### **MIXED GREEN SALAD 9.95**

Poached Apples, Bleu Cheese, Sun Dried Cranberries, Candied Walnuts, Raspberry Dressing

## **CABERNET SEAFOOD SELECTIONS**

#### **PAN SEARED CHILEAN SEA BASS 37.95**

Steamed Bok Choy, Sticky Rice  
Teriyaki Jus

#### **MAINE DIVER SCALLOPS 31.95**

Corn and Shrimp Risotto, Baby Spinach,  
White Truffle Oil, Fig and Balsamic Glaze

#### **FRIED LOBSTER TAIL PLATTER 38.95**

Maryland French Fries, English Honey Mustard

#### **SEARED SPICED YELLOWFIN TUNA 31.95**

Wasabi Potato Purée, Stir Fry Vegetables,  
Warm Asian Vinaigrette

#### **GRILLED ATLANTIC SALMON FILET 26.95**

Diced Zucchini, Yellow Squash, Red Bell Pepper, Lemon Zest,  
Yukon Gold Potatoes, Champagne Lemon Dill Buerre Blanc

#### **MISO GLAZED DAY BOAT GROUPER 31.95**

Scallop Dumplings, Baby Spinach, Bell Peppers, Broccoli,  
Lobster Consume

**\*\*Consuming raw or undercooked meat, poultry, eggs or seafood poses a health risk\*\***

**\*\*Menu & Prices are subject to change without notice\*\***

# CABERNET PRIME CUTS

“Cabernet” steaks are custom aged and hand-selected corn fed beef.  
We serve only the highest quality U.S.D.A. “PRIME GRADE BEEF”,  
Which is the top 1% of beef available in the U.S.

**CABERNET’S SIGNATURE**  
**ROCK SALT HERB ROASTED RIBEYE**  
**27 oz – 59.95**  
**54 oz – 119.95**

<b>PETITE FILET MIGNON 8 OZ.</b>	<b>34.95</b>	<b>RIBEYE 16 OZ.</b>	<b>42.95</b>
<b>FILET MIGNON 12 OZ.</b>	<b>49.95</b>	<b>BONE-IN RIBEYE 22 OZ.</b>	<b>46.95</b>
<b>PRIME NEW YORK STRIP 12 OZ.</b>	<b>38.95</b>	<b>TRIPLE CUT LAMB CHOPS 22 OZ.</b>	<b>42.95</b>
<b>PRIME NEW YORK STRIP 16 OZ.</b>	<b>49.95</b>	<b>VEAL CHOP 14 OZ.</b>	<b>43.95</b>
<b>PRIME PORTERHOUSE 22 oz.</b>	<b>58.95</b>	<b>KANSAS CITY STRIP 18 OZ.</b>	<b>46.95</b>

**ADD A 6 OZ. LOBSTER TAIL TO ANY ENTRÉE 16.95**  
Fried, Broiled, or Steamed

**CHEF RICHARD’S OSCAR WITH BEARNAISE**  
**13.95**

## INCLUSIVE ENTRÉES

SERVED WITH A CHOICE OF MIXED GREENS OR CAESAR SALAD

**ROASTED PRIME RIB CHOP OF PORK 26.95**  
Sweet Potato Puree, Haricots Verts, Fuji Apple and Natural Jus Reduction

**HERB AND GARLIC ROASTED PRIME RIB 48.95**  
Yukon Gold Potato Purée, Roasted Vegetables, Horseradish Cream

**HERB ROASTED CHICKEN 24.95**  
Asiago Risotto, Baby Asparagus, Roasted Truffle and Tomato Jus

**JUMBO FRIED SHRIMP 21.95**  
Maryland French Fries, Coleslaw, Basil Aioli

**LOBSTER SCAMPI 29.95**  
Maine Lobster Tails, Baby Spinach, Tomatoes, Fresh Basil,  
Egg Linguine, Tossed in White Wine, Garlic, Lemon

**10 oz. PRIME N.Y. STRIP 34.95**  
Garlic Parsley Potato Puree, Bleu Cheese or Brandy Peppercorn Sauce

**HERB CRUSTED RACK OF LAMB 39.95**  
Potato Gratin, Haricots Verts, Natural Jus

## SIDE ITEMS AND SAUCES

CREAMY MASHED POTATOES	6.95	SAUTÉED MUSHROOMS AND ONIONS	7.95
POTATO GRATIN	8.95	SAUTÉED HARICOTS VERTS	7.95
SAUTÉED MIXED VEGETABLES	8.95	THICK CUT ONION RINGS	11.95
MARYLAND FRIES	5.95	HASHBROWNS	8.95
JUMBO ASPARAGUS W/ HOLLANDAISE	9.95	BAKED SWEET POTATO	7.95
CREAMED SPINACH	8.50	STEAMED BROCCOLI	5.95
CREAMED CORN	8.50	BÉARNAISE, HOLLANDAISE	2.95
GIANT CRISP BAKED POTATO	7.95	BRANDY PEPPERCORN SAUCE	2.95
TWICE BAKED POTATO FOR TWO	13.95	HORSERADISH CREAM	2.95